

STARTERS

Mini Crab Cakes: Heat in 400° - 425° oven for 5 minutes. Serve with **cayenne rémoulade**.

Pigs In Blankets: Heat in 375° oven for 6-8 minutes. Serve with **deli mustard**.

Truffle Mushroom Risotto Balls: Heat in 375° oven for 6-8 minutes.

Fried Coconut Shrimp: Heat in 375° oven for 6-8 minutes uncovered

Baked Brie En Croute: Bake in 350°-375° oven for **12** minutes. Remove from oven and let rest for 5 minutes. Serve with **water crackers**.

SOUPS

Butternut Squash Bisque: Heat soup in saucepan on stovetop, over medium heat, stirring, until very hot. Top bowls of with a dollop of crème fraîche, then sprinkle with toasted **pumpkin seeds**.

MAIN COURSE

Classic Beef Burgundy: Heat in a heavy pot on stovetop, over medium heat until very hot.

Filet Of Beef Tenderloin: For **MEDIUM RARE**, heat in 400° oven, uncovered for 10 - 12 minutes. For **MEDIUM**, heat for 15 - 17 minutes. Remove from oven and let rest for 5 minutes. Serve with horseradish cream on the side.

Cedar Plank Roasted Salmon: Heat in 375° oven for 7-9 minutes, uncovered. Serve with cucumber dill tzatziki.

Herb Roasted Chicken with Roasted Carrots & Garlic Garnish: Heat in 400° oven for 10 minutes with carrot & garlic garnish, uncovered.

Pan Chicken Gravy: Heat in saucepan on stovetop over low to medium heat, stirring, until very hot.

Roasted Free Range Turkey: Heat turkey for 20-25 minutes in well pre-heated 425° oven, loosely tented with aluminum foil. **Please note:**

We will be roasting turkeys continuously during the day; if you are one of the later deliveries you might receive your turkey still warm from the oven. If so, reduce warming time to 10-15 minutes at 425° – or serve as is with hot gravy. **As always, we don't believe in heating the turkey until it is very hot, just until it is warmed through.**

Thick Cut' All Natural Turkey Breast: Heat turkey breast in well pre-heated 400° oven for 10 minutes uncovered. Serve with hot gravy.

Glazed Spiral Cut Ham: Heat in 400° oven for 15-20 minutes. Serve with **honey mustard** on the side.

French Country Ham: Heat in 400° oven for 8-10 minutes.

Classic Turkey Gravy: Heat in saucepan on stovetop over low to medium heat, stirring, until very hot.

SIDE DISHES

Scalloped Potatoes In Cream Sauce: Heat in 400° oven for 8-10 minutes, uncovered.

Roasted Cauliflower with Parmesan: Heat in 400° oven for 7-8 minutes, uncovered.

Sautéed Haricot Verts: Heat in 400° oven for 7 - 8 minutes, uncovered

Grilled Asparagus: Heat in 400° oven for 7 - 8 minutes, uncovered.

Creamed Spinach: Heat in 400° - 425° oven for 10 minutes, uncovered. Can also be heated in the microwave, loosely covered.

Wild & Jasmine Rice Dressing With Cranberries And Pine Nuts: Drizzle a little water over and heat 7 minutes in well pre-heated 400°/425° oven, covered.

Traditional Stuffing With Fresh Herbs

Cornbread Stuffing With Mushrooms & Pecans

Heat in 400° - 425° oven for 10 minutes loosely covered with aluminum foil, remove foil and cook for additional 5 minutes.

Praline Sweet Potatoes**Marshmallow Sweet Potatoes**

Heat in 400° - 425° oven for 10 minutes, uncovered.

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Fresh Autumn Apple Sauce**Cranberry Sauce With Orange Zest**

Serve chilled.

BREADS**Traditional Buttermilk Biscuits****Country Corn Bread**

Just before serving, heat in 400° - 425° oven for 2-3 minutes uncovered, or serve at room temperature.

Seven-Grain Rolls**Cranberry Pecan Loaf**

Serve at room temperature.

DESSERT

All desserts to be served at room temperature